

COMBI**VULCAN****ABC SERIES
GAS BOILERLESS COMBI OVEN STEAMER**

**Model ABC7G
(shown on stand)**



ANS Z83.11 / CSA 1.8

SPECIFICATIONS

Vulcan Combi Oven, Gas, Boilerless, 7 level full size combi, Model ABC7G. Engineered and assembled with pride in USA. Just three knobs, no modes, only temperature, time and humidity for ultimate ease of use. Humidity level control automatically adjusts after setting temperature. Precision Humidity Control ensures accurate humidity for repeatable results while providing efficiency in energy and water usage. Multiple cooking capabilities from one piece of equipment: Baking, Steaming, Roasting, Air-Fry, Rethermalization, Proofing, Finishing, Poaching, Stewing, Low Temp and Defrosting results. Direct steam creation for optimized cooking capability and production with minimal energy and water consumption. Auto-reversing fan with electrical braking system on fan motor. Large LED displays for temperature, time and humidity controls. Visual recall display of actual temperature and humidity LED's. Timer reloads for batch cooking after completion of timed cycle. Flashing door lights & audible alarm system alert user when cooking cycle finished. Halogen lights (3) built into door behind heat reflective inner glass. Standard with rack guides and (4) unique stainless steel wire racks with cutout design for easy access to pans. Maximum capacity of (7) racks for a total of (7) 18" x 26" or (14) 12" x 20" pans. Machine diagnostics accessed thru controls or via USB. Cool to the touch & energy efficient heat reflective tempered glass door. All stainless steel interior cooking compartment, top, sides and fully insulated. One year limited parts and labor warranty.

Exterior Dimensions:

Combi: 35"H x 42.2"W x 43.3"D

Stand & Combi: 63.1"H x 42.2"W x 43.3"D

Stacked Combi: 75.2"H x 42.2"W x 43.3"D

☐ **ABC7G-NAT****STANDARD FEATURES**

- Engineered and assembled with pride in Louisville, Kentucky, USA.
- Just three knobs, no modes, only temperature, time and humidity.
- Patent-pending humidity level control automatically adjusts after setting temperature.
- Exclusive Precision Humidity Control ensures accurate humidity for repeatable results while providing efficiency in energy and water usage.
- Multiple cooking capabilities from one piece of equipment: Baking, Steaming, Roasting, Air-Fry, Rethermalization, Proofing, Finishing, Poaching, Stewing, Low Temp and Defrosting results.
- Boilerless combi which uses direct steam creation for optimized cooking capability and production with minimal energy and water consumption.
- Auto-reversing fan with electronic braking system on fan motor.
- Large LED displays for temperature, time and humidity controls.
 - Temperature range: 80-450°F
 - Timer range: continuous (---) up to 23:59 hours and minutes
 - Humidity range: 0-100%
- Visual recall display of actual temperature and humidity LED's.
- Timer reloads for batch cooking after completion of timed cycle.
- Flashing door lights & audible alarm system alert user when cooking cycle finished.
- Halogen lights (3) built into door behind heat reflective inner glass.
- Standard with rack guides and (4) unique stainless steel wire racks with cutout design for easy access to pans.
- Machine diagnostics accessed thru controls or via USB.
- Cool to the touch & energy efficient heat reflective tempered glass door.
- All stainless steel interior cooking compartment, top, sides and fully insulated.
- One year limited parts and labor warranty (two year K-12).

OPTIONS

- ☐ Hollow Carbon Filter System (Minimum Filtration For Warranty):
 - CB15K-SYSTEM – 15,000 gal.
 - CB30K-SYSTEM – 30,000 gal.
- ☐ Water Softening (CBK system required for use with WS system)
 - WS-40 - 40 lb capacity
 - WS-80 - 80 lb capacity
- ☐ Second year extended limited parts and labor warranty contract.

ACCESSORIES (Packaged & Sold Separately)

- ☐ GASKIT-ABC – Propane & altitude kit (2,000-10,000 ft.)
- ☐ ADDRACK-ABC1 – (1) One additional wire rack
- ☐ ADDRACK-ABC3 – (3) Three additional wire rack kit
- ☐ 1220-BASKET – Fry Basket 12"x20"
- ☐ Stands & Stacking Kits include: (1) Spray Hose and Drip Tray Kit
 - STACK-ABC/G – Gas stacking kit for two ABC7G combis.
 - STACK-ABC/CONV – Stack kit for combi/convection.
 - STAND-ABC/SS – Stainless steel open frame stand.
- ☐ HOSEWTR-3/4BBV - s/s flex water hose 72" length, ¾" female NSHT (2 per unit recommended).

VULCAN

a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602



ABC SERIES GAS BOILERLESS COMBI OVEN STEAMER

WATER QUALITY STATEMENT:

The fact that a water supply is potable is no guarantee that it is suitable for steam generation. All steam equipment is subject to contamination and failure due to chemical and mineral content found in water. A suitable Hobart Water Treatment System and regular filter replacements coupled with routine deliming is the recommended minimum. Damage as a result of poor water quality or lack of required owner/operator maintenance is the responsibility of the owner/operator.

Your water supply must be within these general guidelines:

DYNAMIC WATER PRESSURE	30 - 60 psig
HARDNESS*	1 - 3 grains
SILICA	less than 13 ppm
TOTAL CHLORIDE	less than 30 ppm
pH RANGE	7-8
CHLORINE & CHLORAMINE	0 ppm
ALKALINITY	less than 20 ppm
TDS	less than 60 ppm
UN-DISSOLVED SOLIDS	less than 5 microns

* 17.1 ppm = 1 grain of hardness

Other factors affecting steam generation are iron content, amount of chlorination and dissolved gases. Water supplies vary from state to state and from locations within a state. Therefore it is necessary that the local water treatment specialist be consulted before the installation of any steam generating equipment.

USER RESPONSIBILITY:

The product must be installed, cleaned and maintained as described in the Manual furnished with the product. It is the responsibility of the owner and installer to comply with local codes.

SERVICE CONNECTIONS:

Water: ¾" NSHT female split water line connections (filtered and unfiltered).

Drain: 1" NPT male connection piped to open drain, 60" maximum length before open air gap and not more than two bends or elbows.

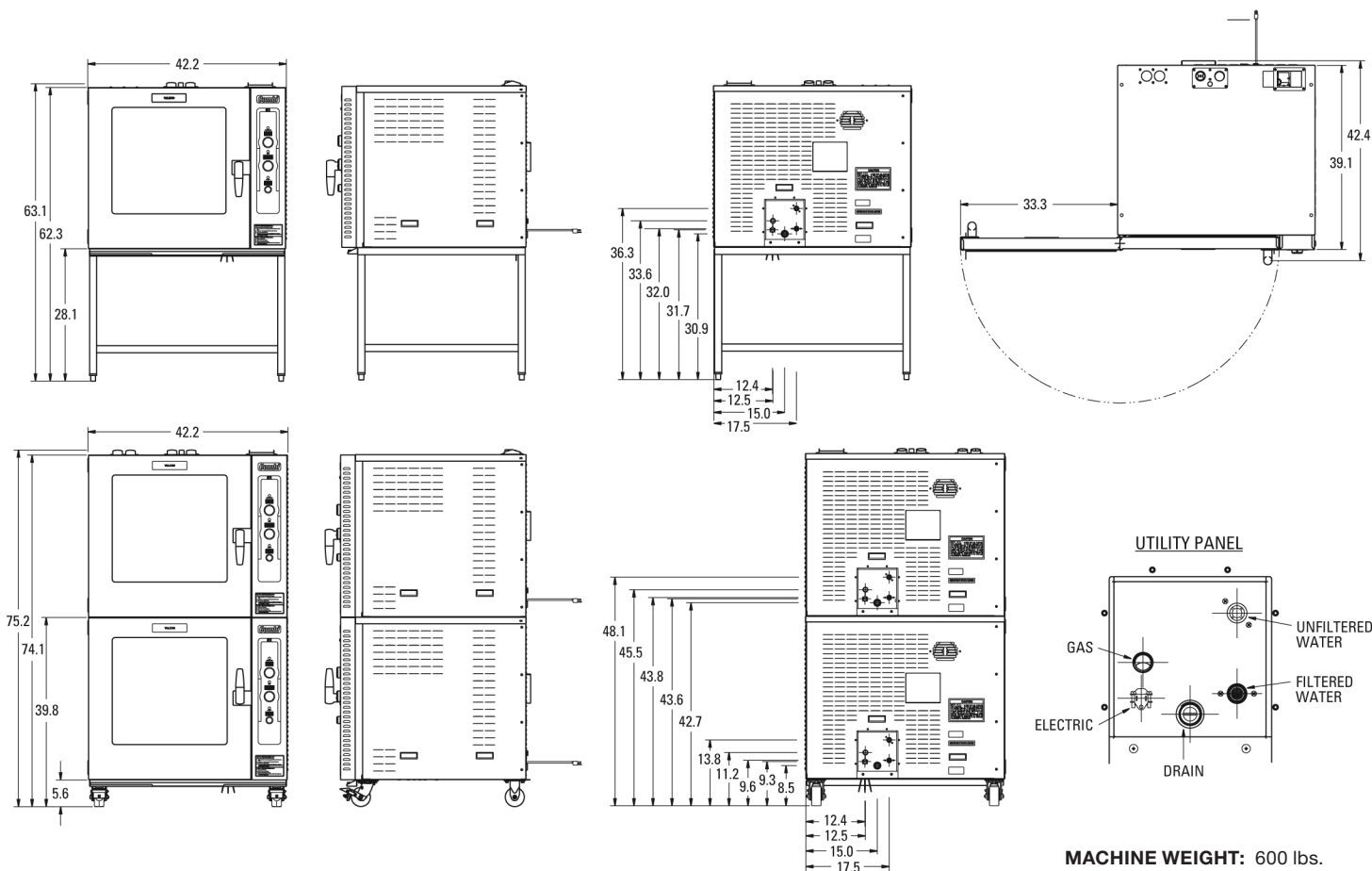
Electrical: 120 Volt, 15 Amp, NEMA 5-15P plug and cord.

Gas: 80,000 BTU, ¾" NPT female connection. Supply gas pressure should be: Natural gas 5" - 10.5" W.C.; Propane gas 11" - 13" W.C.

NOTE:

Clearance: Left 1", Back 4", Right 3" required, 18" recommended for service access on right side.

Not recommended for ground-fault circuit-interrupter (GFCI) 125-volt, single-phase, 15- and 20-ampere receptacle. Electronic burner ignition systems are prone to nuisance tripping and possible ignition failure.



a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

NOTE: In line with its policy to continually improve its products, Vulcan reserves the right to change materials and specifications without notice.